

College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of Food Technology

PROGRAMME SPECIFIC OUTCOMES

Sr. No.	Programme	Specific Outcome
1.	B. Sc. Food Technology & Management (OLD)	<ul style="list-style-type: none">• To increase the employability of women in the food processing sector of Indian economy which has been accorded priority in policy making.• To expose the participant to the basic essentials of Food Technology & preservation so that they become capable of independently handling food processing units.• To make them understand the nutritional side which may help inculcate the scientific view regarding dietary habits of population.• To enable the participants to keep themselves abreast of recent changes in Food Technology and Management.• To create necessary awareness regarding the laws affecting Food Processing and Preservation.• To inculcate entrepreneurship attitude and self-employment attitude.

COURSE OUTCOMES

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) I Semester I Old	Communication Skill- I	<ul style="list-style-type: none"> • Analyse & re-state the meaning of a text in English • Develop the ability to speak English language with the right pronunciations • Express values & skills gained through effective communication. • Discuss & socialize effectively in English.
	Introduction to Food Science- I	<ul style="list-style-type: none"> • Understand the food groups and their functions • Use combination of foods in the development of food products. • Identify and control adulterants in various foods & evaluate food quality • Gain deep knowledge of pulses, nuts & oilseeds
	Principles of food preservation - I	<ul style="list-style-type: none"> • Gain knowledge about the principles involving food preservation by moisture control, application of heat, removal of heat, fermentation and emerging technologies. • Distinguish between high & low temperature processing.
	Human Physiology-I	<ul style="list-style-type: none"> • Relate the structures with functions of tissues & organs • Understand the functions of important physiological systems such as cardiovascular, respiratory, renal, and endocrine and digestive systems.
	Food Chemistry I	<ul style="list-style-type: none"> • Understand reactions of carbohydrates, lipids and proteins during storage and processing of food and how these influence the quality and properties of the food. • Gain knowledge related to important sources of vitamins and minerals in food and their functions
	Food Microbiology I	<ul style="list-style-type: none"> • Explain types, characteristics and significance of microorganisms • Describe the structure and functions of major components of microbial cells • Understand the concept of microbial growth, its measurement and growth curves, factors influencing their growth and survival. • Discuss various methods of sterilization and disinfection
	Introduction to computer-I	<ul style="list-style-type: none"> • Apply knowledge of computer appropriate to the discipline • Ability to use current techniques, skills, and tools necessary for computing practice

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) I Semester II Old	Communication Skill- II	<ul style="list-style-type: none"> • Learn the techniques of effective interview • Improving presentation skills & speech for conferencing.
	Introduction to Food Science- II	<ul style="list-style-type: none"> • Understand the food groups and their functions • Explore knowledge regarding nutritive value & value added products of fruits, vegetables & spices.
	Principles of food preservation - I	<ul style="list-style-type: none"> • Gain knowledge about the principles involving food preservation by moisture control, application of heat, removal of heat, fermentation and emerging technologies. • Explore the principle of preservation in non-thermal processing of food.
	Human Physiology II	<ul style="list-style-type: none"> • Understand the functions of important physiological systems such as renal, endocrine, nervous and digestive systems • Recognise the clinical symptoms of nutritional deficiencies
	Food Chemistry - II	<ul style="list-style-type: none"> • Understand the importance of water for stability and quality of foods. • Learn the chemistry of additives influencing colour and flavour of food knowledge. • Gain knowledge of various minerals & their deficiency diseases.
	Food Microbiology - II	<ul style="list-style-type: none"> • Acquire knowledge about various media used in microbiology & their functions • Study techniques for isolation of bacteria & its staining. • Focus on biochemical properties of bacteria
	Introduction to computer-II	<ul style="list-style-type: none"> • Acquire knowledge of Windows operating system & MS-word in daily application. • Learn about use of MS-excel & MS-power point in documentation of food industries.

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) II Semester III Old	Human Nutrition I	<ul style="list-style-type: none"> • Gain the knowledge about human nutrition & its importance in maintenance of health • Understand nutrition through life-cycle stages like infancy, pre-school, school going & adults.
	Cereal, legume and oil seed technology I	<ul style="list-style-type: none"> • Understand the basic composition and structural parts of food grains. • Aware the importance of physico-chemical properties of food grains. • Understand the basics of milling operations of food grains
	Analytical Techniques I	<ul style="list-style-type: none"> • Acquire skills to estimate the nutrient analysis by different methods for various nutrients • Competence to use different instruments like calorimetry, spectrophotometry and Atomic absorption spectroscopy.
	Food Biochemistry I	<ul style="list-style-type: none"> • Understand the relevance of various metabolism of carbohydrates, proteins, fats and their related disorders. • Learn about regulation of acid-base balance, study of enzymes & hormones
	Food Microbiology I	<ul style="list-style-type: none"> • Categorise the sources, contamination & spoilage of respective food groups. • Learn about different microbial spoilage of milk & milk products
	Dairy Technology I	<ul style="list-style-type: none"> • To understand processes involved in production of milk and milk products • Understand & apply drying process in manufacturing of dried milks
	Agri-business Management I	<ul style="list-style-type: none"> • To study processing, warehousing, distribution, marketing and retailing of the products used in agriculture. • It encompasses farm planning, weather forecasting, research, soil management, seed production, machinery & harvesting.
	Environmental studies	<ul style="list-style-type: none"> • Creating awareness about environmental problems amongst people. • Imparting basic knowledge about environment and its allied problems. • Developing an attitude of concern for the environment. • Acquiring skills to help the concerned individuals in identifying and solving environmental problems

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) II Semester III Old	Human Nutrition II	<ul style="list-style-type: none"> • Understand nutrition through life-cycle stages like pregnancy, lactating women, expectant mothers & old age. • Know about growth & development and nutritional requirement during pregnancy & lactation to promote healthy living.
	Cereal legume and oil seed technology II	<ul style="list-style-type: none"> • Identify the anti-nutritional factors in Cereal legumes and oil seeds. • Learn the basic operations in oil extraction & refining of oil. • Know processing of value added products from oilseeds
	Analytical Techniques II	<ul style="list-style-type: none"> • Competence to use different instruments like Electrophoresis & flame photometer. • Learn about principle, working of flourimetry & different chromatographic techniques.
	Food Biochemistry II	<ul style="list-style-type: none"> • Understand the application of enzymes in food biochemistry. • Know the structure of DNA & RNA. • Study normal & abnormal metabolism of proteins, carbohydrates, lipids & nucleic acids.
	Food Microbiology II	<ul style="list-style-type: none"> • Enumerate food poisoning, food borne-hazards & food intoxication of microbial origin. • Introduce immunity & understand the factors affecting immunity • Study role of micro-organisms in fermented foods. • Acquire knowledge of genetically modified foods.
	Dairy Technology II	<ul style="list-style-type: none"> • Understand & apply drying process in manufacturing of dried milks • Learn various processes involved in manufacturing of indigenous dairy products.
	Agri-business Management II	<ul style="list-style-type: none"> • To apply knowledge of marketing of produce, storage, supply chain operations, financing, food processing, retailing and much more. • Know all the activities ranging from farm planning to get the food.
	Environmental studies	<ul style="list-style-type: none"> • Developing an attitude of concern for the environment. • Acquiring skills to help the concerned individuals in identifying and solving environmental problems.

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) III Semester V Old	Therapeutic Nutrition I	<ul style="list-style-type: none"> • Understand the concept of therapeutic nutrition & diets. • Acquire knowledge in preparing diet for fever, obesity, underweight & gastro-intestinal diseases.
	Bakery and Confectionery I	<ul style="list-style-type: none"> • Provide deeper knowledge and making students understand about skill development training on bakery science and technology. • Learn commercial manufacturing of bread, biscuits, cookies, pastries, buns, crackers & quick bread.
	Animal Product Technology I	<ul style="list-style-type: none"> • Learn the skills required for pre-slaughtering of meat and further processes. • Acquire knowledge of structure, composition & different preservation techniques of preserving eggs.
	Processing and preservation of fruits and Vegetables I	<ul style="list-style-type: none"> • Preserve the fruits and vegetables and make their products to make available them in off season. • Provide solution for spoilage of fruit and vegetables while handling and storage. • Learn about storage of fruits and vegetables in perfect consumable condition for a longer time without change in its nutritional value.
	Food, Quality, Safety and Waste management I	<ul style="list-style-type: none"> • Understand the food quality aspects and need of food safety. • Knowing the various regulatory aspects for food business operators. • Acquire knowledge of food laws & regulations.
	Community Nutrition I	<ul style="list-style-type: none"> • Understand the role of diet in prevention of diseases in community in maintaining the health of community. • Learn various nutritional problems in India.
	Industrial Business Management I	<ul style="list-style-type: none"> • Understand the conceptual learning skills in today's business environment. • Analyse financial performance of an organization

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) III Semester VI Old	Therapeutic Nutrition II	<ul style="list-style-type: none"> • Prepare diets & calculate nutrient composition for diseases of liver & pancreas. • Study etiology in diabetes mellitus & cardiovascular diseases.
	Bakery and Confectionery II	<ul style="list-style-type: none"> • Gain knowledge about extrusion technology & manufacturing of extruded products. • Understand detail manufacturing of amorphous & crystalline confectionery products.
	Animal Product Technology II	<ul style="list-style-type: none"> • Learn the processing & preservation techniques used in fish • Learn the skills required for pre-slaughtering of poultry and further processes.
	Processing and preservation of fruits and Vegetables II	<ul style="list-style-type: none"> • Learn about extending the shelf life of the fruits and vegetable products with use of various preservation techniques. • Study preparation of value added products from the fruits and vegetables.
	Food, Quality, Safety and Waste management II	<ul style="list-style-type: none"> • Understand the various voluntary standards for food processing industries. • Recognize and communicate common processing methods which convert food waste into valuable products.
	Community Nutrition II	<ul style="list-style-type: none"> • Know various National Nutrition programmes in India. • Identify food faddism & faulty food habits
	Industrial Business Management II	<ul style="list-style-type: none"> • Evaluate organizational decisions with consideration of the political, legal and ethical aspects of business. • Assess strengths, weaknesses, opportunities and threats of the business environment.